

# R34

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## QTY    RAW BAR\*

ADD CAVIAR ON ANY OYSTER*	4
_____ <b>Row 34*</b> Duxbury, MA	3.5
_____ <b>Island Creek*</b> Duxbury, MA	3.75
_____ <b>Aunt Dotty*</b> Saquish, MA	3.5
_____ <b>Rocky Nook*</b> Kingston, MA	3.75
_____ <b>Fairhaven*</b> Fairhaven, MA	3
_____ <b>Malabar*</b> Barnstable, MA	3.75
_____ <b>Crowes Pasture*</b> Dennis, MA	3.75
_____ <b>Wellfleet*</b> Wellfleet, MA	4
_____ <b>Mere Point*</b> Brunswick, ME	4
_____ <b>Littleneck*</b> Quinby Inlet, VA	2.5
_____ <b>Cherrystone*</b> Eastham, MA	3
_____ <b>Shrimp Cocktail</b>	3.75
_____ <b>Jonah Crab Claw</b>	5
_____ <b>Half Lobster</b> York, ME	25
_____ <b>Shellfish Tower*</b>	110

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\*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.



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QTY	SMOKED & CURED*	
	grilled bread, pickled onion crème fraîche	
<input type="radio"/>	Salmon Gravlax*	14
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Bluefish Pâté	12
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

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QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Stripped Bass Ceviche* green tomato aqua pazza, peach, jalapeño	18
<input type="radio"/>	Salmon Crudo* radish, capers, dill, grape leche de tigre	18
<input type="radio"/>	Tuna Crudo* black garlic aioli, ginger, crispy shallot	21
<input type="radio"/>	Halibut Ceviche Tacos* mango, cucumber, lime, avocado mousse	21
<input type="radio"/>	Hiramasa & Tobiko* aji amarillo, huacatay, melon, lime	21
<input type="radio"/>	California Sea Urchin* miso, Fresno, saltines	44

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We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.